

INCH-POUND

A-A-20063C
June 3, 1997
SUPERSEDING
A-A-20063B
March 29, 1991

COMMERCIAL ITEM DESCRIPTION

NOODLES, EGG, ENRICHED

**The U.S. Department of Agriculture has authorized
the use of this Commercial Item Description.**

1. SCOPE.

1.1 This Commercial Item Description (CID) covers enriched egg noodles, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION.

2.1 The enriched egg noodles shall conform to the types and styles, as specified in the solicitation, contract, or purchase order. Unless otherwise specified, the enriched egg noodles shall conform to the following dimensions:

Types and styles.

Type I - Ribbon-shaped noodles.

Width - $1/4 \pm 1/16$ inch
Thickness - 0.030 ± 0.006 inch
Length - $2-3/4 \pm 3/4$ inch

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Personnel Support Center, 2800 South 20th Street, ATTN: DPSC-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.

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DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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Type II - Bow-shaped noodles.

Style A - Small

Width	---
Thickness	0.031 ± 0.001 inch
Length	5/8 ± 1/16 inch

Style B - Large

Width	1-1/4 ± 1/16 inch
Thickness	0.037 ± 0.001 inch
Length	1-1/2 ± 1/16 inch

3. SALIENT CHARACTERISTICS.

3.1 Raw ingredients: The ingredients used in the enriched egg noodles shall be durum flour or semolina, or combinations thereof, egg products, and water. The enriched egg noodles shall be enriched with folic acid and in accordance with the requirements as specified in the U.S. Standard of Identity for Enriched Macaroni Products, 21 CFR 139.115.

3.1.1 Egg products: The egg products used in enriched egg noodles shall be processed under continuous U.S. Department of Agriculture (USDA) inspection in accordance with USDA Regulations Governing the Inspection of Eggs and Egg Products, 7 CFR, Part 59.

3.2 Uncooked product:

3.2.1 Shape: The enriched egg noodles shall be dried ribbon-shaped or small or large bow-shaped units of dough.

3.2.2 Appearance: The appearance of the enriched egg noodles shall not be materially affected by an aggregate of black specks which are larger than 1/32 inch in diameter.

3.2.3 Defects: The enriched egg noodles shall also not contain grossly distorted units or units cracked in a checkered pattern over more than 10 percent of the product surface. The product shall contain not more than 10 percent by weight of these defects (i.e.; black specks, distorted units, and cracked units).

3.2.4 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the enriched egg noodles shall be manufactured not more than 45 days prior to delivery.

3.3 Cooked product: When prepared as directed on the package, the cooked enriched egg noodles shall not break up during cooking and shall not adhere in a mass that cannot be separated with a fork or similar utensil.

3.3.1 Color: The enriched egg noodles shall possess a characteristic color.

3.3.2 Flavor and odor: When prepared as directed on the package, the cooked enriched egg noodles shall possess a characteristic flavor and odor. The cooked enriched egg noodles shall be free from objectionable flavor and odor (rancid, musty, bitter, sour, etc.).

3.3.3 Texture: When prepared as directed on the package, the enriched egg noodles shall possess a firm, but tender, not mushy or sticky texture.

3.4 Analytical requirements: Unless otherwise specified, analytical requirements for the enriched egg noodles shall be as follows:

Moisture	- 13.00 percent maximum
Ash <u>1/</u>	- 1.38 percent maximum
Protein (N x 5.7) <u>1/</u>	- 13.00 percent minimum
Egg solids <u>1/ 2/</u>	- 5.50 percent minimum

1/ Percent ash and protein shall be calculated on a moisture-free basis.

2/ The Standard of Identity for Egg Noodles, 21 CFR 139.150, requires a minimum of 5.5 percent egg solids. Egg noodles shall contain not less than the following amounts of lipid phosphorus:

- Egg noodles prepared with egg yolk solids - 0.120 percent
- Egg noodles prepared with whole egg solids - 0.090 percent

3.4.1 Preparation of sample: The sample for moisture shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 926.07. The sample for protein (N x 5.7) shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 930.25. The sample for ash and egg solids shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 926.06.

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3.4.2 Analytical testing: The sample shall be analyzed using the following methods of the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Moisture	926.07
Ash	925.11
Protein (N x 5.7)	992.23
Egg solids	930.27

3.4.3 Test results: The test results shall be reported to the nearest 0.01 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

3.5 Cook test: The enriched egg noodles shall be cooked in accordance with the manufacturer's instructions. The cooked enriched egg noodles shall be firm but tender, have a characteristic flavor, odor, and color, and shall not adhere together in a mass that cannot be separated by a fork or similar utensil. Cooking instructions shall be printed on the package label, or as specified in the solicitation, contract, or purchase order.

4. REGULATORY REQUIREMENTS.

4.1 The delivered enriched egg noodles shall comply with all applicable provisions of the Egg Products Inspection Act and regulations promulgated thereunder. The delivered enriched egg noodles shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the enriched egg noodles within the commercial marketplace. Delivered enriched egg noodles shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The enriched egg noodles provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same enriched egg noodles offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order, the Federal Grain Inspection Service (FGIS), U.S. Department of Agriculture, shall determine the quality assurance of the enriched egg noodles according to FGIS procedures. The enriched egg noodles shall be examined or analyzed as applicable in accordance with applicable provisions in

this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- Type(s) and Style(s) of enriched egg noodles(s) required.

7.2 Sources of documents.

7.2.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Copies of the Regulations Governing the Inspection of Eggs and Egg Products (Egg Products Inspection Act) (7 CFR Part 59) may be obtained from: **Egg Products Inspection Division, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 0615, South Building, 1400 Independence Avenue, SW, Washington, DC 20250-3700.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

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Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

DLA - SS

(Project No. 8920-P018)